FARM AND GARDEN.

Pork for Home Use.

It may, possibly, pay best to have large, fat porkers for market purposes, to suit the needs of the packers of pork, who want the large, heavy pork, but when it comes to the home supply, we want our pork with but a small portion of fat. There are some breeds of pigs, noticeably so the small English Yorkshires, which produce a very large proportion of fat, and, while they may please the eye of most persons, when in the living form, wnen killed and dressed the large proportions of fat makes the meat undesirable for most palates. It does not pay to raise pigs solely, or almost so, for lard. With the exception of, perhaps, the Berkshires, most of our well-known breeds of pigs are, in their purity, rather too much inclined to lay on fat to make them desirable for home use, and we have for a number of years been experimenting to find out how to produce just such porkers as would best meet the requirements. While the breeding has a great deal to do with having good pork for home use, the feeding plays a very important part, and the quality of the pork depends in a great measure on proper feeding. We de not like having the porkers confined to small pens, even though the pigs may fatten up more quickly than if they have plenty of exercise room, but let them have the run of a good clover lot during the summer and fall, ringing the pigs so that they cannot destroy the sod, then supply them with grain, in different forms, daily, with plenty of fresh water, at least once a day, as much as they will drink. Hogs can be kept in fair condition on plenty of clover and water, but to make them improve as they should, grain should be given. A good summer feed is one made by having corn and oats ground together, say in proportion of one bushel of corn to two of oats, then making a slop of this. Our plan is to half fill a barrel with this mixture and then moisten the mass (with cold water in summer and hot in winter), doing this in the afternoon or evening, and then feeding it, diluted to the proper consistency, next morning, by which time it will have soured sufficiently. It is well to add a couple of handfuls of salt as well as a half peck or so of bits of charcoal. This charcoal can readily be secured on the farm, where wood fires are used, by sieving the wood ashes and using the bits of charcoal which remain in the sieve.—*Breeders' Journal.*

Cultivating the Pear Tree.

The following interesting paper was read a a recent meeting of the Horticultural Society of Miami County, Ohio:

The pear is not a native of this continent, but belongs to Europe and Asia, where it may be found in its wild or primitive state. There it exhibits more thrift than the apple, and grows to greater dimensions. From the East it has been carried to our continent, where it has found a soil adapted to its growth, and a climate calculated to more fully develop the fruit. The pear is said to have been known to survive the change of seasons for 500 years (probably that was before the introduction of blight), and to attain to an enormous size, as the great tree of Herefordshire, England, which shades half an acre, and has produced in one season 300 bushels of fruit: or the famous tree in the vicinity of Vincennes, in our own country, which, at the age of forty years, produced 180 bushels of fair fruit. The pear is not only profitable as a fruit tree, but the wood is fine grained and heavy, and Yankee ingenuity has succeeded in making a fair quality of ebony therefrom.

The soil for the pear should be tolerably heavy clay loam, with heavy clay subsoil, well underdrained, although some varieties do well on a gravelly subsoil. In fact, the pear will succeed in a greater variety of soil and climate than any other of our cultivated fruits. Therefore, if you have the most desirable situation, all will be well; if not, select the best you have. Having determined where and how many trees we will plant, the selection of varieties should be determined by the object for which we plant. If for market, I would plant few varieties, say Madeleine, for very early; Bartlett, Duchesse, Beurre d'Anjou and Lawrence. If for amateur purposes, or for home use, I would plant about as follows, which I will name in the order of ripening: Madeleine, Tyson, Bartlett, Sheldon, Seckel, White Doyenne, Duchesse, Beurre d'Anjou, Lawrence and Beurre Easter, or some other late variety. This will give us an abundance of choice fruit through the season.

If possible, go in person to some reliable nurseryman and have him take two or three stout assistants to his two-year-old trees (have none older); select a good stocky tree, have it taken up in your presence and immediately mossed, that it may not dry or come in contact with the air for any length of time, for therein lies the length of life and thrift of your trees. Then pay the nurseryman well for his extra trouble. The ground having been previously prepared for deep plowing in the fall, turning under a liberal supply of manure, and marked twenty-five feet each way, dig two feet square and one and a half deep, fill with rich loam to the proper depth to receive the tree, which should be a very little deeper that it stood in the nursery. The soil should be tramped well around the roots and watered, if dry; then two inches of dry soil should be put on top.

The soil should be carefully cultivated for a few years, or until the trees commence bearing. Then, with an occasional top-dressing, they will be able to care for themselves, and you may invite your friends to accompany you to the pear orchard, where, with honest pride you may call his attention to the golden tints of the Bartlett, the magnificent size of the Duchesse, and the rich brown russet of the ever loved Seckel: and there fill your basket; carry them to your better half, and then to the better half of your friend, and together enjoy a feast fit for the gods. In closing I must add that most varieties are better if ripened in the house, especially the latter sorts, although there are exceptions to the rule.

Farm and Garden Notes.

It is always better to feed the surplus of the farm than to sell it off the same.

The better farmers understand botany the better success might attend their sowing seed, and better fruits and crops might be grown.

The manure made upon the farm should all be employed first, and then if there is a deficiency, resort to artificial means of supply from without.

The bull thistle, unlike the Canada thistle, does not propagate from underground roots, but can easily be got rid of in two seasons by not allowing any plants to go to seed.

If farmers fully appreciated the value of wood ashes, they would take better care of them, and spread them upon mowing land or apply them to growing crops. They contain the essential inorganic elements of plants.

Those who have mulched tree trunks during the summer, to retain moisture in the soil, should be careful to remove the coarse litter in time or it will become a refuge for mice during the winter. Again, there may be so much mulching done as to incline roots to come too near the surface.

A Virginia farmer, who has been experimenting with sorghum as a fodder crop for cows and feeding hogs, finds that cattle eat it with a relish, especially when sown so thickly that the stalks are not larger than a man's finger, and that hogs are not only fund of it, but grow finely on it.

Because pigs huddle together at night, and thus keep themselves warm, many think that shelter is less important for them than for other stock. Their feeding place, especially, should always be covered and protected from winds. The pig has little hair on its body, and is more sensitive to cold than any other farm stock. After being huddled up under cover all night, their exposure in feeding is all the more likely to be injurious.

It has generally been supposed that tomatoes which mature during cloudy or rainy seasons are more acid than those that mature in bright, hot sunshine. We have found, however, that the late tomatoes, which were picked off to ripen under cover are not so acid as those which ripened on the vines. They are not so high-flavored, it is true, but still less acid. Nearly all the tomatoes now so abundant in the markets are ripened under cover, and they are larger, more shapely, with less crack and rot than the earlier supply. —*Rural New Yorker.*

Roots for table use should not be allowed to freeze, or shrink from drying. The supply for the kitchen may be packed in barrels or boxes, covered with dry earth, and placed in the cellar. Large quantities should be stored in trenches. Cabbages may also be stored in trenches. Onions may be placed in barrels and the whole deeply covered with hay. Onion sets are best kept by planting, if the soil is open. Parsley may be had when wanted, by planting roots in a box of soil and keeping it in the kitchen or other light room where it will not freeze.

We have long thought that much of the soft corn almost wasted in fattening pork might be more profitably fed to cows. The well-fed pig rejects the soft green cob, which in this stage has a good deal of nutriment. His digestion, contrary to popular belief, is not as good as that of the cow. Give the fattening pig a greater variety of food, and he will not only thrive better but make more healthful, if not quite so fat, pork. The corn judiciously fed to milch cows will give far better returns, keeping them from growing poor, as cows are apt to do at this season when not given extra feed.

We are satisfied from long experience and observation that a great mistake is made in ordering large size 3 to 4 year old fruit trees in preference to a smaller size of two years old. First, the freight or express charges are double. Second, the larger trees are more likely to die because of poorer roots, in proportion to the size of the tree. Third, they can not be packed as well and go a long journey as safely as smaller trees. In our long experience we have found that a medium-sized 2 year old tree taken up and set at the same time as a large 3 or 4 year old tree, will come into full bearing first and be the healthier.—*Popular Gardening.*

The mystery of the formation of the potato scab is explained by the Connecticut Experiment Station: The skin of the potato is a layer of cork-cells, and when injured it heals by the formation of a new cork layer. When the tuber grows in water, or in a wet soil, the cork layer thickens at various points, producing many little warts on the surface, and rendering the cuticle less resistant of decay. If the excess of water continues for a considerable time, decay sets in and the starch and tissues of the tuber become discolored. But if the decay is arrested, the cork layer forms between the decayed and healthy parts and the potato is scabby.

Some farmers have tried banking up the basement of barns, especially the roadway to the doors, with loose stones, covering the whole with dirt. This makes a dry roadway, but the objection is that these covered stone heaps become the harbor for rats, and it is almost impossible to destroy or drive them away. The best rule is to keep farm tools housed when not in use. If, however, they have been left out until now, no time should be lost in getting them in. The wastage from exposure of costly implements is enormous every year, and it is responsible for considerable of the hard times that some farmers complain of No matter how soon tools are rusted out, the farmer cannot escape paying for them.

Refused to Move.

A peculiar case of boorishness is reported as occurring in the Leland Opera House recently, at the performance of "Erminie," says the Albany *Journal*. A young gentleman who had invited a young lady to attend the opera with him was unable to get consecutive seats. Nos. 21 and 25 on a certain row were the best he could get. No. 23 was already taken. He bought the seats, however, and explained the situation to the young lady. "Oh, it won't matter," she said, "doubtless the person who has No. 23 will readily exchange." With this in view, they started out last evening, and upon arrival at the Opera House found No. 23 already occupied. The owner was an early comer. But, contrary to their expectations, no amount of polite persuasion could induce the occupant to move. The smile of beauty and the threats of brute force alike had no effect, and our two friends took their separate seats with a final helpless protest. The occupant of No. 23 did not move once during the performance, nor go out between the acts, and, strange to relate, when the audience filed out, and the house was left dark and silent, No. 23 was still occupied. Drunk? Oh, no. It is always occupied by—a post.